Cooling Log

The total cooling time for time/temperature control for safety (TCS) foods may not exceed 6 hours.

TCS foods must be cooled from 135 °F to 70 °F WITHIN 2 hours, and from 70 °F to 41 °F WITHIN the remaining 4 hours.



Check TCS food temperatures BEFORE 2 hour limit and BEFORE 6 hour limit.

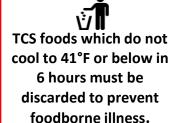


TCS foods may be reheated to 165°F ONLY if reheating is done before 2 hours.

125°E - 70°E within



After 2 hours, TCS foods not cooled to 70°F must be discarded to prevent foodborne illness from spore-forming bacteria.



	ours	70°F - 41°F within 4 hours						
1 Hour	2 Hour must be	3 Hour	4 Hour	5 Hour	6 Ho			

Date		Cooling Temps BEFORE 135°F	Time Food is 135 °F	1 Hour	2 Hour must be 70°F or lower	Correct- Reheat	3 Hour	4 Hour			Correct- Discard	Intials	Verified By / Date
1-Jun	RICE	192°, 167°, 151°	time: 2:10	3:10	4:10	none	5:10	6:10	7:10	8:10	none	L.P.	S.N.
1-Juli	I TOO	132 , 107 , 131	temp: 135°	84°	62°	needed	55°	47°	43°	39°	needed	<i>O.</i> (.	1 Jun
			time:										
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Cooling Methods: Ice bath Ice wands Metal containers Stirring Food in shallow pans Add ice to food



For reasonable accommodations or alternative formats please contact the Health Department at 612-673-2301 or by email at health@minneapolismn.gov. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. Para asistencia 612-673-2700, Rau kev pab 612-673-2800, Hadii aad Caawimaad u baahantahay 612-673-3500.

www.minneapolismn.gov/foodsafety